FRESCOBALDI
TOSCANA

Lamaione 2005



Formati

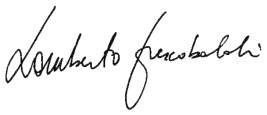
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Lamaione 2005

Toscana IGT

A powerful expression of Merlot from the heavy clay and arid vineyard, Lamaione. Produced since 1991 on the estate of Castelgiocondo in Montalcino.



Climatic trend

The 2005 harvest has been very positive, showing high quality in the grapes brought in to the wineries. Sunny days and light breezes in late September allowed the fruit to gain targeted concentration levels and overall excellent condition. After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition. A mild spring and cool summer months pushed veraison back to the first week in August, with harvest starting 15 days later than average in recent years. In Tuscany, the winery's various estates reported a drop in quantity of 5-10% compared to recent vintages. The Merlot grapes have produceed powerful, tannic, well-structured wines.

Technical notes

Origin: Castel Giocondo, Montalcino
Altimetry: 300 meters (984 feet)
Surface: 12 Ha in the Lamaione vineyard (29 Acres)
Exposure: South-west
Soil typology: Clayey terrain rich in limestone and mineral elements. PH lightly alkaline.
Plant density: 5.500 viti/Ha
Breeding: Low spur pruned cordon
Vineyard age: The main vineyard was planted in 1976, and part was recently planted
Wine Variety: Merlot 100%
Alcohol content: 14%
Maceration Time: 4 weeks
Malolactic Fermentation: Immediately after the alcoholic fermentation
Ageing containers: 90% new and a 10% single use French oak barrels
Ageing time: 24 months in barriques followed by a further aging period of 12 months in the bottle

Tasting notes

Lamaione flaunts an impressively dense ruby, then offers a nose of equally stunning richness, initially releasing fruity aromas of blackberry, sour cherry, and blueberry, which gradually yield to generous scents of spicier impressions, particularly black pepper, tobacco leaf, and bitter chocolate. Impressions of tar, pencil lead, and liquorice conclude and crown this compelling aromatic amalgam. The wine makes a decisive entrance in the mouth, with a smooth, silky suite of dense-packed tannins, and the finish returns some of the darker fruit encountered on the nose. In the mouth, velvet tannins and a refreshing crispness complement effectively the firmly-structured body and bring the wine an elegant harmony. An aromatic finish is satisfyingly long.

Wine pairing: Slow-cooked dishes such as pot roasts marinated in the same wine, mushroom-enriched stews, or beef fillet. Enjoy it too with medium-aged cheeses.

Awards

AIS Duemilavini: 4 grappoli
Falstaff: 90 points
I vini di Veronelli: 92 points
Wine Spectator: 90 points